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Extra
classics

EXTRA flour is a versatile ally, equally suited for making bread and pizza dough. Its neutral taste highlights your pizza toppings as well as the aromatic notes of your bread, making EXTRA flour the ideal choice for all your bakery and pizza creations.

FLOUR		NUTRITIONAL VALUE(PER 100 G)	
Ingredients:	Wheat flour, Malted wheat flour, Enzymes: hemicellulases (wheat), amylases (wheat), Antioxidant: ascorbic acid E300	Energy kcal:	340
Structure:	Fine powder	Energy kJ:	1441
Allergens:	Wheat, may contain traces of Rye, Spelt, Soy, and Sesame	Fats:	1,4 g
		Fibers:	3,2 g
		Carbohydrates:	69,4 g
		Proteins (Nx6,25):	10,8 g

*The numbers depend on the new harvest.

BREAD

Odour: Neutral
Colour: White or beige

PACKAGING

5 kg



Main ingredients

EXTRA:	10 kg
Water*:	± 5,8 l
Yeast:	250 g
Salt:	170 g

Kneading

Spiral:	3' + 5'
Slow kneading:	± 15'
Dough temepature:	26 °C - 27 °C

RECIPE

Resting and proofing time

Bulk fermentation:	20'
Weigh:	920 g
Shape into balls or stretch	
2° repos:	20'
Shape into balls or stretch	
Final proof:	± 60'
Finishing as desired	

Baking

Baking temperature:	220 °C
Baking time with steam:	45'
(for 920 g breads)	

* The amount of water added depends on the new harvest.

